

CLAIMS

1. Gas cooking equipment comprising at least one gas burner (1) and a control system (5) for adjusting the heat output of the gas burner (1), which control system (5) comprises at least one control organ (23, 25, 27) arranged in a gas main (3, 15) leading to the gas burner (1) which adjusts a gas throughput (Q_1 to Q_8) supplied to a burner nozzle (14) and at least one secondary line (13) to the burner nozzle (14) running parallel to the control organ with an allocated shut-off organ (17) for opening and closing said secondary line (13), characterised in that the flow resistance which restricts the gas throughput in the secondary line (13) is lower than the flow resistance formed by the burner nozzle (14).
2. The gas cooking equipment according to claim 1, characterised in that the flow resistance which restricts the gas throughput is formed by the smallest transmission cross-section in the secondary line (13).
3. The gas cooking equipment according to claim 1 or 2, characterised in that the smallest transmission cross-section in the secondary line (13) is larger than the transmission cross-section of the burner nozzle (14).
4. The gas cooking equipment according to any one of the preceding claims, characterised in that the secondary line (13) is open at least when a maximum gas throughput (Q_8) is set.

5. The gas cooking equipment according to claim 4, characterised in that the secondary line (13) is closed when a partial gas throughput (Q_1 to Q_7) is set and is only open when the maximum gas throughput (Q_8) is set.
6. The gas cooking equipment according to any one of the preceding claims, characterised in that the shut-off organ (17) for opening and closing the secondary line (13) is constructed as an unthrottled control valve.
7. The gas cooking equipment according to any one of the preceding claims, characterised in that the control system (5) comprises a number of control organs (23, 25, 27) switched in parallel to one another, which are provided in control lines (7, 9, 11) branching off from the gas main (3, 15).
8. The gas cooking equipment according to claim 7, characterised in that the control lines (7, 9, 11) and the secondary line (13) are constructed in a common housing (33).
9. The gas cooking equipment according to any one of claims 7 or 8, characterised in that the control and secondary lines (7, 9, 11, 13) each have a mounting opening for inserting the control organs (23, 25, 27).
10. The gas cooking equipment according to claim 9, characterised in that the mounting opening (59) of the

secondary line (13) is closed, possibly by a closure element (61).

11. The gas cooking equipment according to any one of the preceding claims, characterised in that the control system (5) is designed so that the part gas throughputs (Q_1 to Q_7) increase up to about 60% of the maximum gas throughput (Q_8) in a substantially constant first increase.
12. The gas cooking equipment according to claim 11, characterised in that in a second increase the part gas throughputs (Q_1 to Q_7) increase from about 60% of the maximum gas throughput (Q_8) to the maximum gas throughput (Q_8) which is greater than the first increase.
13. The gas cooking equipment according to any one of the preceding claims, characterised in that when the maximum gas throughput (Q_8) is set, the gas main, especially the control lines (7, 9, 11) branching off from the gas main (3, 15), are open.
14. A method for producing gas cooking equipment according to any one of the preceding claims.